



	IN	THE	UNITED	STATES	PATENT	AND	TRADEMARK	OFFICI
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Applicant	:	JORDAN, Frederick L.)	Group Art Unit 1755	74
App. No.	:	10/084,831)		19/28/
Filed	:	February 26, 2002)	RE	CEIVEL
For	:	METHOD AND COMPOSITION)		P 2 5 2002
		FOR USING ORGANIC, PLANT-DERIVED, OIL-)	TO	1700
		EXTRACTED MATERIALS IN)		
		COAL-BASED FUELS FOR)		
		REDUCED EMISSIONS)		
F		T.T)		
Examiner	:	Unknown)		
)		

INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

By:

Registration No. 50,928

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Eric B. Ives

FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE ATTY. DOCKET NO. ORYXE.030A

APPLICATION NO. 10/084,831 RECEIVED

SEP 2 5 2002

TC 1700

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BY APPLICANT

APPLICANT Frederick L. Jordan

> FILING DATE February 26, 2002

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PADEMARY		· · · · · · · · · · · · · · · · · · ·	U.S. PATENT DOCUMENTS		***	
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
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	3,018,247	01/23/62	Anderson et al.			
	3,438,757	04/15/69	Honnen et al.			
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	3,655,833	04/11/72	Eggensperger et al.			
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	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
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	4,093,586	06/06/78	Stephen	260	45.8 N	
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APPLICATION NO. 10/084,831

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	FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE TO PROFORMATION DISCLOSURE STATEMENT	•	APPLICATION NO 10/084,831 RECEIVED
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APPLICATION NO 10/084,831 RECEIVED **FORM PTO-1449** U.S. DEPARTMENT OF COMMERCE ATTY. DOCKET NO. PATENT AND TRADEMARK OFFICE ORYXE.030A ENFORMATION DISCLOSURE STATEMENT SEP 2 5 2002 TC 1700 **BY APPLICANT** APPLICANT Frederick L. Jordan SEP 2 3 2002 USE SEVERAL SHEETS IF NECESSARY) FILING DATE **GROUP**

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February 26, 2002

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